

THE HOUSEHOLD

Boston Brown Bread.
Mix together a cup each of graham flour, wheat flour and cornmeal and a teaspoonful of salt. Warm a cup of milk to blood heat, dissolve in it a scant teaspoonful of baking soda and stir in a teaspoonful of New Orleans molasses. Make a hole in the middle of the meal and flour, pour in a half pint of boiling water, then add the warm milk and molasses. Beat all very hard and turn into a greased mold with a tightly fitting top. Steam in an outer vessel of boiling water for three hours. Take out of the water, turn out the bread and set in the oven for five minutes before serving.

Oatmeal Breakfast Cakes.
Wet a pint of oatmeal with sufficient water to saturate it well and pour into a shallow pan, making it half an inch thick or less. Bake twenty minutes in a quick oven. Break it like sponge cake and eat warm. It can be made either crisp or moist. Corn-meal cooked in the same manner and eaten at once, is equally as good. One would not believe without trying, how palatable and satisfying such simple dishes can be made. Without butter, sugar or eggs and slightly salted, the true flavor of the grain is developed.

Devil's Food Cake.
Mix a half-cup of grated chocolate with a half-cup of milk and a half-cup of brown sugar. Beat all together until as thick as cream, then set aside to get cool. Cream a half-cup of butter with a cup of brown sugar, add two beaten eggs, two-thirds of a cup of milk and vanilla flavoring. Mix thoroughly, whip in the boiled mixture and a pint of flour that has been twice sifted, with a heaping teaspoonful of baking powder, and bake in layer tins in a good oven.

Poor Man's Pudding.
About six stale biscuits (or three biscuits and three corn muffins) grated fine, add a handful of stoned raisins, some washed currants, a good handful of brown sugar, and one cupful of flour. Chop fine with the four one-quarter of a pound of beef suet and one teaspoonful of good baking powder. Mix all together with sufficient milk to make a paste; steam in greased and sugared dish about two hours. Add a little nutmeg or mace.

Medlar Jelly.
Take the medlars when quite ripe, wash them, and put into a preserving pan with just sufficient water to cover. Let them simmer very slowly till they become pulp. Pass through a jelly bag, but do not press the pulp through. To every pint of liquor add one pound of loaf sugar, bring to the boil, and boil for twenty minutes, or until quite clear, and it will jelly.

Medeira Cake.
Two eggs, a teaspoonful of baking powder, two and one-half ounces of castor sugar, two and one-half ounces of butter, four ounces of flour, a little grated lemon rind. Cream butter and sugar together, add grated-lemon rind, beat the eggs thoroughly, add by degrees sifted flour; also baking powder. Bake in a moderate oven forty minutes.

Snow Eggs and Stewed Fruit.
This is a delicious dish for hot weather. Divide the whites from the yolks of three eggs, and whisk the former to a very stiff froth with a teaspoonful of castor sugar. Put rather more than a pint of milk sweetened to taste, in a stewpan, and when it boils drop in the white of egg in dessertspoonfuls.

Squash Custard.
Boil one summer squash until tender, thirty to forty minutes; drain it very dry and press it through a strainer; add to it two eggs well beaten, one fourth cupful sugar and four table spoonfuls of milk; flavor with lemon rind or vanilla; line a pie dish with a good plain paste, pour in the custard and bake thirty minutes.

Table Mustard.
One teaspoonful of English mustard, two teaspoonfuls of flour, one teaspoonful of sugar, one-quarter teaspoonful of salt. Mix thoroughly; add enough boiling water to a thick mixture, then enough vinegar to thin it to the right consistency for table use.

Beef Soup.
Eight pounds beef—boil five hours, use onions, five carrots, three potatoes, one quart of tomatoes, two turnips, one teaspoonful thyme, cinnamon and cloves, one teaspoonful of celery seed, salt and pepper. Boil vegetables one-half hour.

Baked Hash.
Take any kind of cold meat and chop fine with a little cold ham or salt pork; mix in one or two eggs and a little butter, and season with salt and pepper; with this, mix bread or rusk crumbs, moisten a very little and bake in a pudding.

HOUSEHOLD DEPARTMENT

Duchess Potatoes.
In the beginning have just mashed potatoes, but have them very mealy and light. If there are eight potatoes, whip into them two eggs, the whites and yolks beaten separately. When the eggs are thoroughly incorporated add some rich cream and beat with the egg beater. Season with salt and white pepper, put in a dish, round the top brush lightly with beaten egg and brown in a quick oven. Of course, the dish must be hot, and if anything has chanced to cool it before getting ready for the oven warm it through slowly before allowing it to brown.

Fruit Cake.
Cream a half pound of butter with a half pound of sugar and when light stir in six beaten eggs. Now beat in a teaspoonful each of powdered nutmeg, cloves and cinnamon, a cup of flour, a half pound each of seeded raisins, stemmed and cleaned currants and a quarter of a pound of shredded citron—all well dredged with flour. Last of all, add a tablespoonful of rose water. Turn into a deep tin well greased and bake it in a steady oven until done.

Apple Butter.
Boil cider down to two-thirds of its original quantity. Peel and slice apples and stir into the cider as many of these as it will cover. Simmer, stirring often, until very soft. When tender all through strain out the apples, add more and cook in the same way until all the cider is absorbed. Take from the fire, put all into a stone crock and set aside for twelve hours, then return to the fire and boil to a soft brown mass. Take from the fire and pack in jars.

Canned Fruit.
After the fruit is peeled weigh it and allow two pounds of sugar to eight of the fruit. Put the fruit into a preserving kettle with barely enough water to cover it and cook gently until tender all through. While this is cooking make a syrup by cooking the sugar with water—a cup of this to every pound of sugar—and boil for four minutes. Take the fruit from the water, lay it in the syrup, simmer for a minute and, while very hot, can and seal.

Italian Soup.
Cut a raw chicken into small pieces till you have about a pint of the meat; add to it half the quantity of raw ham; a chopped green pepper, a slice of onion and three pints of white stock. Put in a tablespoonful of rice and let cook for two hours. When taking up, scatter Parmesan cheese over it.

Curried Pigeon.
Cut the pigeons in halves and cook till quite tender. Have in a frying pan two ounces of butter in which have been fried a sliced onion; take out the onion, put in the pigeons to fry till brown. Moisten them with a very little stock, stirring into this salt, paprika and a tablespoonful of curry powder.

Broiled Egg Plant.
Peel the egg plant, cut in half inch slices, dip each slice in oil, dust with salt and pepper and broil over a clear fire. Just a suspicion of chopped green pepper sprinkled over the broiled egg plant may prove to make it more attractive.

Fried Parsnips.
Boil the parsnips tender in salted water, then scrape and slice. When cold sprinkle with pepper and salt dredge with flour and fry in hot drippings to a light brown. Drain and serve.

Short Suggestions.
Flour thrown on burning paraffin will instantly extinguish it.
Linoleum and oilcloth can be restored to their original polish by washing them with milk.
If milk is kept in a large shallow basin it will remain sweet for a longer time than if kept in a deep jug.
If new boots won't polish rub over with half a lemon and leave till thoroughly dry. Repeat once or twice if necessary.

Lamp wicks soaked in vinegar some twenty-four hours before used will give a clearer flame and a steadier light than those not so treated.

Soap, before being used, should be kept for some time in a dry place, as new soap lathers too much and runs to waste.

When making soup or stew with old vegetables add one teaspoonful of sugar, which will sweeten them and make them taste like new.

When making a pudding don't forget to make a pleat in the cloth at the top of your basin, to allow the pudding room to swell.

THE PEOPLE TO RISE

FORCE USED TO COMPEL A CESSATION OF WORK.

Industry and Cavalry Patrolling The Streets, But No Actual Collisions—Day Of Rumors at St. Petersburg.

MOSCOW.—The liberal paper *Russki Vedomosti* has created a sensation owing to its comment on the official statement of the St. Petersburg shooting. The paper says:

"This official report does not come from the scene of war; the victims have not fallen on the battlefields of Manchuria, nor in a fight with a foreign foe, but in a bloody conflict between troops and Russian burghers. Arms and slaughter may avail to put down a peaceful demonstration, but force is not powerful enough to quench the aspirations of the Russian heart, ward off the consequences of Sunday's volley and prevent the movement for liberty and a justly organized government coming into a full fruition."

The strike is spreading rapidly. All printing works have been stopped. No newspapers will be issued. Thus far there have been no collisions with the police.

Employees of the Bachrushin, Michaeloff, Linder and Schraeder factories have joined in the strike.

Employees of the tanneries who are out on strike remain quiet.

The police have ordered all arms to be removed from the windows of gunsmiths, a majority of which have closed their shops.

A body of strikers at noon forced their way into the works of the firm of Hopper and compelled 500 men to join the strike. Simultaneously factories and other works were closed throughout the districts adjoining Daploff street.

Small groups of workmen collected in the suburbs during the day, but the city and the Kremlin districts are quiet. Traffic and business are proceeding as usual.

The employees of the Bari boiler works began work, but the strikers forced their way into the works and ordered the men to cease work. They immediately complied.

Infantry and cavalry are patrolling the city. Several groups of drunken demonstrators have been forcibly dispersed.

A conference of employers met at the House but achieved nothing, as the strikers have not yet formulated their demands.

KOVNO, Russia.—Work has been stopped at all the factories and railroad shops here.

VILNA, Russia.—A strike has commenced here. The town is quiet.

BRESLAU Prussia.—Special telegrams from Radom, European Russia, describe that city as being in a state of siege, with military patrols in every street. The soldiers occasionally fire on gatherings of the people, who have returned the fire, killing three officers. The people are also said to have blown up several buildings with dynamite.

SEVASTOPOL.—The report that the fire at the arsenal Monday was the outcome of the mutinous outbreak of sailor and troops is wholly unfounded. The commandant of the port reiterates that nothing definite is known as to the origin of the fire.

Return Of Stolen Jewels.

PASADENA, Cal.—The \$20,000 worth of jewels stolen from the room of Mrs. W. S. Edey last Saturday have been found and returned to their owner. Chief of Police Freeman of Pasadena and Captain Austin of the detective force found the box of jewels where they had been buried in the grounds of the Raymond hotel and returned them to Mrs. Edey.

It was ascertained by Chief Freeman that when the jewels had been taken from Mrs. Edey's room, presumably by Bellboy Wilson, and turned over to Gaston, whom the police believe engineered the affair, they were sent by mail to "Harry Kellam Black, Monrovia." According to the police story, the package was claimed at Monrovia by Bellboy Moran, employed at the Raymond hotel in this city, and by him were buried about a quarter of a mile from the hotel.

Morgan, Gaston and Wilson are in the custody of the local police.

RISING OF FINNS

HELSINGFORS SCENE OF SECOND STREET COLLISION.

SOLDIERS FIRE INTO CROWD

THIRTY PERSONS WOUNDED AND SOME IN HOSPITAL.

Moscow Still The Storm Center, And One Small Encounter, But No Fatalities—Strike Continues To Spread.

HELSINGFORS, Finland.—Although the crowds on the streets were smaller, there was severe fighting, Cossacks and police firing their revolvers. Some thirty persons were wounded. Two youths had their scalps cut and a third was struck in the stomach with a bullet. The demonstration is slackening.

Cossacks are patrolling the streets of this city. A big demonstration is expected upon the arrival of Finns who had been expelled from the country and who recently were given permission to return.

MOSCOW.—A squadron of Cossacks dispersed about three thousand workmen who were growing obstreperous across the Moskva. No fatalities are reported. This was the only event of the kind during the day. Reports that the mob was plundering and wrecking shops in the Tverskiska are untrue.

The merchants have sent an appeal to the emperor to avoid bloodshed.

The industrial district on the other side of the Moskva river was patrolled by troops and police at night long and paraded by bodies of workmen, but no encounters occurred. The barrister at a meeting decided not to appear in court for the present.

Owing to the disturbed conditions the celebration of the one hundred and fiftieth anniversary of the foundation of the university here the first to be established in Russia, was confined to a religious service in the university chapel.

All the printing works are now closed. The strike is spreading. Additional police have been stationed in all the streets.

A correspondent of the Associated Press who arrived here from St. Petersburg found no sign of troops at the depot or in the surrounding streets. The street cars are moving, but many of the stores are closed and there is scarcely any of the freight traffic which ordinarily fills the streets. At all corners were posted bulletins signed by Police Chief Volkoff warning the people against the possibility of disturbances and forbidding them to assemble in groups. Alongside these notices was posted a London telegram saying that the disturbances at the Russian dock yards and arsenals were due to Anglo-Japanese instigation both Great Britain and Japan spending vast sums to prevent the Russian second Pacific squadron from reaching the far east, and adding that all "Russians who strike are therefore in connivance with the enemy."

There were no troops in the center of the city, but it is reported they are forming a cordon on the outskirts to prevent the strikers, who are holding a meeting in the factory districts outside from coming in.

The correspondent who has just driven up the Tverskiska thoroughfare found it almost empty and the blinds down at the governor general's palace. Grand Duke Sergius, the former governor general, is said to have taken refuge in the palace of the Kremlin.

An air of suppressed excitement prevails everywhere. The town is full of rumors, among which is one to the effect that the strikers intend marching to the Neskoutchey palace, outside of Moscow, where Grand Duke Sergius formerly resided.

Fleming Allowed To Go

NEW YORK.—John W. Fleming, the former assistant United States inspector of steam boilers, who has been on trial in the United States district court before Judge Thomas on charge of neglect of duty in connection with the burning of the excursion steamer General Slocum last June, was discharged. Judge Thomas quashed the indictment.

PLEDGE TO AID HIM

MESSAGE OF ROOSEVELT MADE A THEME ON FLOOR.

Williams Speaks For Minority; And Declares He Is Ready To Take The Mark—Hepburn IMH Finds Favor.

WASHINGTON.—The agricultural appropriation bill was considered in the house, but the debate turned principally on the topic of restricting railroads in the matter of freight rates, the Hepburn bill forming the basis of the discussion. Mr. Williams of Mississippi said that the democratic party was committed to views such were expressed by the president in his message to congress.

Consideration of the agricultural bill had not been concluded when the house adjourned.

Immediately after convening the house adopted a joint resolution appropriating \$40,000 to defray the expenses of the senate in conducting the trial of Judge Charles Swayne, after which the agricultural appropriation bill was taken up in committee of the whole, Mr. Currier (N. H.) in the chair.

Mr. Littlefield (Me) put an inquiry to Mr. Wadsworth (N. Y.) in charge of the bill, regarding the policy to be pursued in connection with appropriations. He specifically asked if the appropriations were to be continued at their existing amount and "thereby involve the necessity of increasing taxation in order to get more revenue, or if appropriations were to be cut down and thus avoid the necessity for increasing taxation."

Democratic applause was accorded Mr. Wadsworth when he replied that he was in favor of cutting down appropriations for the army and navy.

The lump appropriations in the bill were criticised by Mr. Clark (Mo.) Mr. Hull (Ia.) chairman of the committee on military affairs, expressed it as his opinion that the power vested in some heads of executive departments to disburse lump appropriations should be taken away.

Under latitude of debate Mr. Scott (Kas) discussed the question of discriminating rates by railroads and said that there had been general demand from the agricultural section of Kansas for relief. He called attention to the Hepburn bill regulating rates charged by railroads which, with the exception of a few details, he said, fully met the demand for remedial legislation.

Mr. Williams (Miss.) inquired if the present interstate commerce commission had done anything which justified their being legislated out of office.

Mr. Scott replied that he was relying on the good sense and discretion of the president in the matter, whose hands should be untied in order that he might have absolute freedom to secure men whom he thought best suited to the work.

A general debate followed on the railway rate question. A spokesman for his party on the floor, Mr. Williams said that the democratic party was committed, without addition or subtraction, to the recommendations of President Roosevelt in his recent message. The democrats he said, were glad to have the president's views, "because it was democratic doctrine, and ought to be American doctrine."

"We will tie-mark the president's tracks on this subject," declared Mr. Williams amid general applause. "And," he added, facing the republican side, "we call on you as American citizens to help us to toe-mark them."

The appropriations for the free distribution of seeds by the agricultural department furnished the text for humorous appeals by Mr. Sheppard (Tex.) and Chandler (Miss.) for its continuance. Each convulsed the house with quotations from scripture to show that congress had divine right and authority to make the distribution.

Mr. Bell (Cal.) made a vigorous speech in favor of railroad rate revision. He directed attention to the alleged condition of the incorporation laws of New Jersey, which he said had brought to that state the fame of being the breeding place of mosquitoes, corporation and trusts, and were so framed as to protect New Jersey only, leaving them free to prey upon the rest of the country.